



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

Veterinary Certificate for Fresh Meat of Domestic Bovines  
Consigned to the European Union

COUNTRY - United States

Veterinary certificate to EU

Part I : Details of dispatched consignment	I.1. Consignor <input type="checkbox"/> Name  Address  Tel.N°		I.2. Certificate reference number		I.2.a						
	I.5. Consignee Name  Address Postal code Tel.N°		I.6.								
	I.7. Country of origin		ISO code	I.8. Region of origin		Code					
	I.9. Country of destination		ISO code	I.10. Region of destination		Code					
	I.11. Place of origin  Name Address		I.12.								
	I.13. Place of loading		I.14. Date of departure								
	I.15. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Road vehicle <input type="checkbox"/> Railway wagon <input type="checkbox"/> Other <input type="checkbox"/> Identification: Documentary references:		I.16. Entry BIP in EU								
	I.18. Description of commodity		I.17.								
			I.19. Commodity code (HS code)								
			I.20. Quantity								
	I.21. Temperature of product Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.22. Number of packages								
	I.23. Identification of container/Seal number		I.24. Type of packaging								
	I.25. Commodities certified for:  Human consumption <input type="checkbox"/>										
	I.26.		I.27. For import or admission into EU <input type="checkbox"/>								
I.28. Identification of the commodities  <table border="0"><tr><td>Species (Scientific name)</td><td>Nature of commodity</td><td>Treatment type</td><td>Approval number of establishments Abattoir      Cutting plant      Cold store</td><td>Number of packages</td><td>Net weight</td></tr></table>						Species (Scientific name)	Nature of commodity	Treatment type	Approval number of establishments Abattoir      Cutting plant      Cold store	Number of packages	Net weight
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(Signature of Official Veterinarian)



COUNTRY - United States

Model BOV

II.	Health information	II.a.	Certificate reference number	II.b.
Part II: Certification	<b>II.1 Public Health Attestation</b>			
	<p>I, the undersigned official veterinarian declare that I am aware of the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 999/2001 and certify that the meat of domestic bovine animals described above was produced in accordance with those requirements, in particular that:</p> <p>II.1.1 the [meat] [minced meat derived there from]<sup>(1)</sup> comes from (an) establishment(s) implementing a programme based on the HACCP principles in accordance with Regulation (EC) No 852/2004;</p> <p>II.1.2 the meat has been obtained in compliance with Section I of Annex III to Regulation (EC) No 853/2004;</p> <p><sup>(1)</sup> II.1.3 [the minced meat has been produced in compliance with Section V of Annex III to Regulation (EC) No 853/2004 and frozen to an internal temperature of not more than -18°C;]</p> <p>II.1.4 the meat has been found fit for human consumption following ante and post-mortem inspections carried out in accordance with Section I, Chapter II and Section IV, Chapters I and IX of Annex I to Regulation (EC) No 854/2004;</p> <p>II.1.5 <del><sup>(+)</sup> either [the carcass or parts of the carcass have been marked with a health mark in accordance with Section I, Chapter III of Annex I to Regulation (EC) No 854/2004;]</del></p> <p><sup>(1)</sup> <del>or [the packages of [meat] [minced meat]<sup>(1)</sup> have been marked with an identification mark in accordance with Section I of Annex II to Regulation (EC) No 853/2004;]</del></p> <p>II.1.6 the [meat] [minced meat derived therefrom]<sup>(1)</sup> satisfies the relevant criteria set out in Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs</p> <p>II.1.7 the guarantees covering live animals and products thereof provided by the residue plans submitted in accordance with Directive 96/23/EC, and in particular Article 29 thereof, are fulfilled.</p> <p>II.1.8 the [meat] [minced meat derived therefrom]<sup>(1)</sup> has been stored and transported in accordance with the relevant requirements of Sections I and V respectively of Annex III to Regulation (EC) No 853/2004;</p> <p>II.1.9 with regard to bovine spongiform encephalopathy (BSE):</p> <p><del><sup>(+)</sup> either [II.1.9.1 for imports from a country or a region with a negligible BSE risk and listed as such in Commission Decision 2007/453/EC (as last amended):</del></p> <p><del>(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a negligible BSE risk;</del></p> <p><del>(b) the animals from which the bovine meat or minced meat was derived were born, continuously reared and slaughtered in the country with negligible BSE risk;</del></p> <p><del><sup>(+)</sup> [(c) if in the country or region there have been BSE indigenous cases:</del></p> <p><del><sup>(+)</sup> either [the animals were born after the date from which the ban on the feeding of ruminants with meat and bone meal and greaves derived from ruminants had been enforced.]</del></p> <p><del><sup>(+)</sup> or [the bovine meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to</del></p>			

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II. Health information	II.a. Certificate reference number	II.b.
<p><del>Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]]]</del></p> <p><sup>(1)</sup> or II.1.9.2. for imports from a country or a region with a controlled BSE risk and listed as such in Commission Decision 2007/453/EC (as last amended):</p> <p>(a) the country or region is classified in accordance with Article 5(2) of Regulation (EC) No 999/2001 as a country or region posing a controlled BSE risk;</p> <p>(b) animals from which the bovine meat or minced meat was derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;</p> <p><sup>(+)</sup> <del>either</del> [(c) the bovine meat or minced meat does not contain and is not derived from specified risk material as defined in Annex V to Regulation (EC) No 999/2001, or mechanically separated meat obtained from bones of bovine animals.]</p> <p><sup>(+)</sup> <del>or</del> [(c) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. <sup>(3)</sup>]]</p> <p><sup>(+)</sup> <del>or</del> II.1.9.3. for imports from a country or a region which has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk and listed as such in Commission Decision 2007/453/EC (as last amended):</p> <p>(a) the country or region has not been categorised in accordance with Article 5(2) of Regulation (EC) No 999/2001 or has been categorised as a country or region with undetermined BSE risk;</p> <p>(b) the animals from which the bovine meat or minced meat was derived have not been fed meat and bone meal or greaves derived from ruminants;</p> <p>(c) the animals from which the bovine meat or minced meat was derived have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity;</p> <p><sup>(+)</sup> <del>either</del> [(d) the bovine meat or minced meat was not derived from:</p> <p>(i) specified risk material as defined in Annex V to Regulation (EC) No 999/2001;</p> <p>(ii) nervous and lymphatic tissues exposed during the deboning process;</p> <p>(iii) mechanically separated meat obtained from bones of bovine animals.]</p> <p><sup>(+)</sup> <del>or</del> [(d) the carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters contain no specified risk material other than the vertebral column, including dorsal root ganglia. The</p>		

(Signature of Official Veterinarian)



II. Health information	II.a. Certificate reference number	II.b.
<p><del>carcasses or wholesale cuts of carcasses of bovine animals containing vertebral column have been identified by a blue stripe on the label referred to in Regulation (EC) No 1760/2000. <sup>(4)</sup>}}</del></p> <p><sup>(4)</sup> [II.1.10 it fulfils the requirements of Regulation (EC) No 1688/2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning Salmonella for consignments to Finland and Sweden of certain meat and eggs;]</p> <p><b>II.2. Animal Health attestation</b></p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described above:</p> <p>II.2.1 has been obtained in the territory with code: ..... <sup>(2)</sup> which, at the date of issuing this certificate:</p> <p>(a) has been free for 12 months from rinderpest, and during the same period no vaccination against this disease has taken place, and</p> <p><sup>(1)</sup> <i>either</i> [(b) has been free for 12 months from foot-and-mouth disease, and during the same period no vaccination against this disease has taken place;]</p> <p><del><sup>(4)</sup> or [(b) has been considered free from foot and mouth disease since ..... (date), without having had cases/outbreaks afterwards, and authorised to export this meat by Commission Decision / /EC, of ..... (date);]</del></p> <p><del><sup>(4)</sup>(5) or [(b) vaccination programmes against foot and mouth disease are being officially carried out and controlled in domestic bovine animals;]</del></p> <p><del><sup>(4)</sup>(6) or [(b) has a systematic vaccination programme against foot and mouth disease and from herds where the efficacy of this vaccination programme is controlled by the competent veterinary authority through a regular serological surveillance indicating adequate antibody levels and which also demonstrates the absence of foot and mouth virus circulation;]</del></p> <p><del><sup>(4)</sup>(6) or [(b) has been free for 12 months from foot and mouth disease, and during the same period no vaccination against this disease has taken place and is controlled by the competent veterinary authority through a regular surveillance demonstrating the absence of foot and mouth infection;]</del></p> <p>II.2.2 has been obtained from animals that:</p> <p><sup>(1)</sup> <i>either</i> [have remained in the territory described under point II.2.1 since birth, or for at least the last three months before slaughter;]</p> <p><sup>(1)</sup> <i>or</i> [have been introduced on ..... (date) into the territory described under point II.2.1, from the territory with code ..... <sup>(2)</sup> that at that date was authorised to export this fresh meat to the European Community;]</p> <p><del><sup>(4)</sup> or [have been introduced on ..... (date) into the territory described under point II.2.1, from the EU Member State .....]</del></p> <p>II.2.3 has been obtained from animals coming from holdings in which:</p> <p>(a) None of the animals present therein have been vaccinated against [foot-and-mouth disease or] <sup>(7)</sup> rinderpest, and</p> <p><sup>(1)</sup> <i>either</i> [(b) in these holdings, and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot-and-mouth disease or rinderpest during the previous 30 days,]</p> <p><del><sup>(4)</sup>(8) or [(b) there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 25 km, there has been no case/outbreak of foot and mouth disease or rinderpest</del></p>		

(Signature of Official Veterinarian)



II. Health information	II.a. Certificate reference number	II.b.
<p><del>during the previous 60 days, and,</del></p> <p><del>(e) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]</del></p> <p><del><sup>(+)(9)</sup> or [(b) there is no official restriction for animal health reasons and where, in these holdings and in the holdings situated in their vicinity within 10 km, there has been no case/outbreak of foot and mouth disease or rinderpest during the previous 12 months, and</del></p> <p><del>(e) they have remained for at least 40 days before direct dispatch to the slaughterhouse;]</del></p> <p><del><sup>(+)(6)</sup> [(d) animals have not been introduced from non approved EC areas during the last 3 months;</del></p> <p><del>(e) animals are identified and registered in the national System of Identification and Certification of Origin for bovine animals;</del></p> <p><del>(f) the holdings in question are listed as approved holdings, following a favourable competent authorities' inspection and official report, in TRACES<sup>(10)</sup> and inspections are regularly carried out by the competent authorities to ensure that the relevant requirements provided for in this Decision are respected.]</del></p> <p>II.2.4 has been obtained from animals which:</p> <p>(a) have been transported from their holdings in vehicles, cleaned and disinfected before loading, to an approved slaughterhouse without contact with other animals which did not comply with the conditions mentioned above,</p> <p>(b) at the slaughterhouse, have passed ante-mortem health inspection during the 24 hours before slaughter and, in particular, have shown no evidence of the diseases mentioned under point II.2.1 above,</p> <p>(c) have been slaughtered on ..... or between..... and .....<sup>(11)</sup></p> <p><del><sup>(+)(12)</sup> [(d) have reacted negatively to an official intra dermal tuberculosis test carried out within 3 months before slaughter;]</del></p> <p><del><sup>(+)(6)</sup> [(e) at the slaughterhouse have been kept prior to slaughter completely separate from animals the meat of which is not intended for the European Community]</del></p> <p>II.2.5 has been obtained in an establishment around which, within a radius of 10 km, there has been no case/outbreak of the diseases mentioned under point II.2.1 above during the previous 30 days or, in the event of a case of disease, the preparation of meat for exportation to the European Community has been authorised only after slaughter of all animals present, removal of all meat, and the total cleaning and disinfection of the establishment under the control of an official veterinarian;</p> <p>II.2.6</p> <p><sup>(1)</sup> either [has been obtained and prepared without contact with other meats not complying with the conditions required above;]</p> <p><del><sup>(+)(8)</sup> or [contains [boneless meat] [and] [minced meat]<sup>(13)</sup>, obtained only from de boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed and in which the pH value of the meat was below 6.0 when tested electronically in the middle of the longissimus dorsi muscle after</del></p>		

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II.	Health information	II.a.	Certificate reference number	II.b.
	<p><del>maturation and before de-boning, and</del></p> <p><del>has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]</del></p> <p><del>(+) (9) or [contains [boneless meat] [and] [minced meat]<sup>(1)</sup>, obtained only from de-boned meat other than offal that was obtained from carcasses in which the main accessible lymphatic glands have been removed, which have been submitted to maturation at a temperature above +2°C for at least 24 hours before the bones were removed, and</del></p> <p><del>— has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, de-boning and storage until it has been packed in boxes or cartons for further storage in dedicated areas.]</del></p> <p><del>(+) (13) or [(a) — contains only trimmed offal which have matured at an ambient temperature of more than +2°C for at least three hours, or, in the case of diaphragm and masseter muscles, for at least 24 hours;</del></p> <p><del>(b) — has been kept strictly separate from meat not conforming to the requirements mentioned above during all stages of its production, trimming and storage until it has been packed in boxes or cartons for further storage in dedicated areas; and</del></p> <p><del>(c) — has been packed in leak proof and sealed boxes/containers which bear labels indicating “MEAT OFFAL FOR HEAT TREATMENT”, the name and the address of the EU processing establishment of destination.]</del></p> <p><b>II.3. Animal welfare attestation</b></p> <p>I, the undersigned official veterinarian, hereby certify, that the fresh meat described above derives from animals which have been treated in the slaughterhouse before and at the time of slaughter or killing in accordance with the relevant provisions of European Community legislation.</p> <p><b>Notes</b></p> <p>This certificate is meant for fresh meat, including minced meat, of domestic bovine animals (including <i>Bison</i> and <i>Bubalus</i> species and their cross-breeds).</p> <p>Fresh meat means all animal parts fit for human consumption whether fresh, chilled or frozen.</p> <p>In the case of trimmed-offal fulfilling the supplementary guarantees mentioned under footnote <sup>(13)</sup> below, after importation, it must be conveyed without delay to the processing establishment of destination.</p> <p><b>Part I</b></p> <ul style="list-style-type: none"><li>• Box reference I.: Provide the code of territory as appearing in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended).</li><li>• Box reference I.11: Place of origin: name and address of the dispatch establishment.</li><li>• Box reference I.15: Registration number (railway wagons or container and lorries), flight number (aircraft) or name (ship) is to be provided. In case of unloading and reloading, the consignor must inform the BIP of entry into the EU.</li></ul>			

(Signature of Official Veterinarian)



II.	Health information	II.a.	Certificate reference number	II.b.
	<ul style="list-style-type: none"><li>Box reference I.19: Use the appropriate HS code: 02.01, 02.02, 02.06. In addition, for those territories of origin without the entry "A" or "F" in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), the HS code 15.02 can also be used when appropriate.</li><li>Box reference I.20: Indicate total gross weight and total net weight</li><li>Box reference I.23: For containers or boxes, the container number and the seal number (if applicable) should be included.</li><li>Box reference I.28: <i>Nature of commodity</i>: Indicate "carcass-whole", "carcass-side", "carcass-quarters", "cuts", "trimmed offal" or "minced meat"  Trimmed offal of domestic bovines must be exclusively those offal from which the bones, cartilage, trachea and main bronchi, lymphatic glands adhering connective tissue, fat and mucus have been completely removed. Whole masseters incised in accordance with paragraph B. 1 of Chapter I of Section IV of Annex I to Regulation (EC) No 854/2004 (as last amended), are also permitted.  Minced meat is deboned meat that has been minced into fragments and that must have been prepared exclusively from striated muscle (including the adjoining fatty tissues) except heart muscle</li><li>Box reference I.28: <i>Treatment type</i>: If appropriate, indicate "deboned"; "bone in"; "matured" and/or "minced". If frozen, indicate the date of freezing (mm/yy) of the cuts/pieces.</li></ul> <p><b>Part II:</b></p> <p>(1) Keep as appropriate</p> <p>(2) Code of the territory as it appears in Part 1 of Annex II to Council Decision 79/542/EEC (as last amended)</p> <p>(3) The number of bovine carcasses or wholesale cuts of carcasses, from which removal of the vertebral column is required as well as the number where removal of the vertebral column is not required should be added to the document referred to in Article 2 (1) of Regulation (EC) No 136/2004.</p> <p>(4) Delete if the consignment is not intended for export to Sweden or Finland.</p> <p>(5) Only matured de-boned meat fulfilling the supplementary guarantees mentioned under footnote <sup>(8)</sup> below, or in the case of trimmed-offal fulfilling the supplementary guarantees mentioned under footnote <sup>(13)</sup> below.</p> <p>(6) Supplementary guarantees regarding import of matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended) with the entry "H".</p> <p>(7) Delete when the exporting country carries out vaccination against foot-and-mouth disease with serotypes A, O or C, and this country is allowed to export to the European Community matured de-boned meat or trimmed-offal, which fulfils the supplementary guarantees described under, respectively, footnote <sup>(8)</sup> or <sup>(13)</sup>.</p> <p>(8) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "A".</p> <p>(9) Supplementary guarantees regarding meats from matured de-boned meat to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "F". The matured de-boned meat shall not be allowed for importation into the European Community until 21 days after the date of slaughter of the animals.</p> <p>(10) The list of approved holdings provided by the competent authority is reviewed on a regular</p>			

(Signature of Official Veterinarian)





II.	Health information	II.a.	Certificate reference number	II.b.
	basis and kept up to date by the competent authority. The Commission will ensure that this list of approved holdings is made publicly available for information purposes through its integrated computerised veterinary system (TRACES).			
(11)	Date or dates of slaughter. Imports of this meat shall not be allowed when obtained from animals slaughtered either prior to the date of authorisation for exportation to the European Community of the territory mentioned under boxes I.7 and I.8, or during a period where restrictive measures have been adopted by the European Community against imports of this meat from this territory.			
(12)	Supplementary guarantees concerning tuberculosis test, to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "E". Intra-dermal tuberculosis test to be carried out in accordance with the provisions of Annex B to Council Directive 64/432/EEC (as last amended).			
(13)	Supplementary guarantees regarding matured trimmed offal to be provided when required in column 5 "SG" of Part 1 of Annex II to Council Decision 79/542/EEC (as last amended), with the entry "B".			
Official veterinarian				
Name (in capital letters):		Qualification and title:		
Date:		Place:	Signature:	
Stamp:				

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(Signature of Official Veterinarian)